

ipa21_110l

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **110 liter(s)**
- Trub loss **5 %**
- Size with trub loss **115.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **8 %/h**
- Boil size **138.3 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78 liter(s)**
- Total mash volume **104 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **78 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **86.3 liter(s)** of **76C** water or to achieve **138.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	20 kg (76.9%)	80 %	6
Grain	Monachijski	4 kg (15.4%)	80 %	20
Grain	Weyermann - Carapils	1 kg (3.8%)	78 %	4
Grain	Pszeniczny	1 kg (3.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Amarillo	70 g	60 min	9.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.5 %
Dry Hop	Simcoe	70 g	7 day(s)	13.2 %
Dry Hop	Centennial	100 g	7 day(s)	10.5 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	55 g	Fermentis
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